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We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com

1 Instructions

1.1 How to read the user manual

This user manual uses the following reading conventions:

Instructions

General information on this user manual, on safety and final disposal.

Description

Description of the appliance and its accessories.

Use

Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance

Information for proper cleaning and maintenance of the appliance.

Installation

Information for the qualified technician: installation, operation and inspection.

Safety instructions

Information

Advice

1. Use instruction sequence.
- Single use instruction.

1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

1.3 Appliance purpose

This appliance is intended for cooking food in the home environment. Every other use is considered improper.

This appliance must not be used by people (including children) of reduced physical and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

1.4 General safety instructions

For your safety and to avoid damage to the appliance, always respect the general safety instructions indicated below. In general

- have qualified personnel carry out installation and assistance interventions according to the standards in force.
- Read this user manual carefully before using the appliance.
- Do not modify this appliance.
- Do not attempt to repair the appliance yourself or without the intervention of a qualified technician.
- If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.

For this appliance

- Do not obstruct ventilation openings and heat dispersal slots.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Do not rest any weight or sit on the open door of the appliance.
- Take care that no objects are stuck in the doors.
- Do not use the appliance to heat rooms for any reason.

1.5 Manufacturer liability

The manufacturer declines all responsibility for damage to persons or property caused by:

- use of the appliance other than the one envisaged,
- non-observance of the user manual provisions,
- tampering with any part of the appliance,
- use of non-original spare parts.

1.6 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.7 Disposal

This appliance must be disposed of separately from other waste (Directives 2002/95/EC, 2002/96/EC, 2003/108/EC). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Remove the doors and leave the accessories (racks and trays) in their normal working positions, so that children cannot get stuck in the oven compartment.
- Cut the power supply cable and remove it along with the plug.

Power voltage
Danger of electrocution

- Disconnect the main power supply.
- Disconnect the power cable from the electrical system.

- Consign the appliance to the appropriate selective collection centres for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packed in non-polluting and recyclable materials.

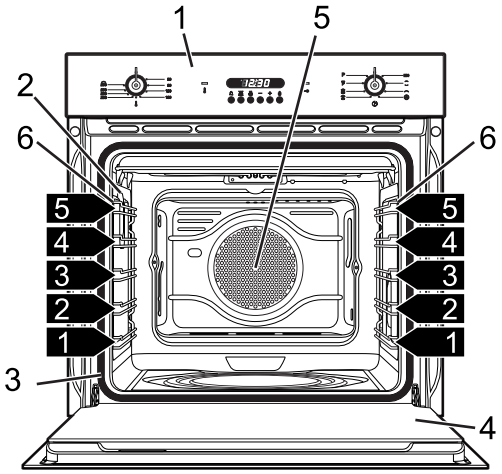
- Consign the packing materials to the appropriate selective collection centres.

Plastic packaging
Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the packaging plastic bags.

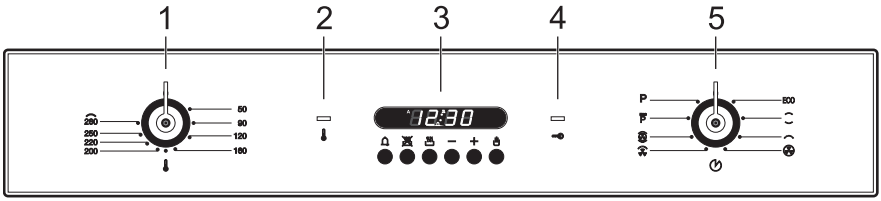
2 Description

2.1 General Description



1 Control panel
2 Oven light
3 Seal
4 Door
5 Fan
6 Rack/tray support frames
1,2,3... Frame shelf

2.2 Control panel



Temperature knob (1)

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum settings.

Thermostat indicator light (2)

When the indicator light is flashing, it indicates that the oven is heating up to reach the set temperature. Once the temperature has been reached, the light remains lit until the oven is switched off.

Moreover, the light switches on when the automatic cleaning cycle (pyrolysis) starts and remains lit until the cycle is complete.

Programming clock (3)

Useful for displaying the current time, set programmed cooking operations and program the timer.

Door lock indicator light (4)

It comes on when the automatic cleaning cycle (pyrolysis) is activated.

Function knob (5)

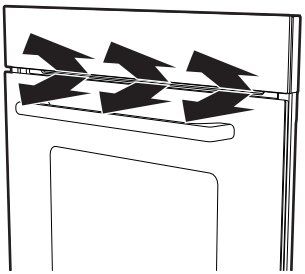
The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

2.3 Other parts

Oven shelves

The oven features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Cooling fan



The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

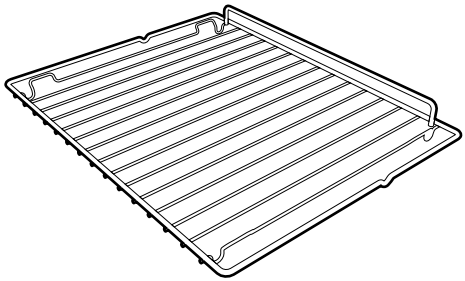
Internal light

The oven light comes on when the door is opened (on some models only) or any function is selected, except for ECO P and P.

2.4 Available accessories

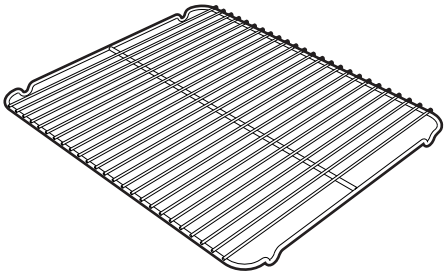
Some models are not provided with all accessories.

Rack



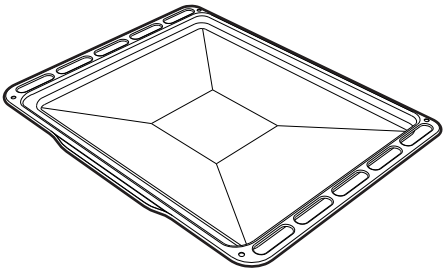
useful for holding cooking containers.

Tray rack



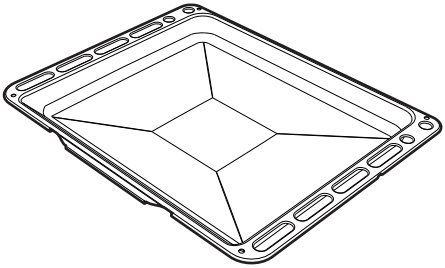
to be placed over the top of the oven tray; for cooking foods which may drip.

Oven tray



useful for collecting fat from foods placed on the rack above.

Deep tray



useful for collecting fat from foods placed on the rack above and for cooking pies, pizzas and baked desserts.

The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Original and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.

3 Use

3.1 Instructions

High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands using heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly on very hot trays.
- Do not allow children to get near the oven when it is in operation.

High temperature inside the oven during use
Danger of fire or explosion

- Do not spray any spray products near the oven.
- Do not use or leave flammable materials near the oven.
- Do not use plastic kitchenware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Do not leave the oven unattended during cooking operations where fats or oils could be released.
- Remove from the oven compartment all trays and racks not used during cooking.

Improper use
Risk of damage to enamelled surfaces

- Do not cover the bottom of the oven with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not place pans or trays directly on the bottom of the cooking compartment.
- Do not pour water directly on very hot trays.

3.2 First use

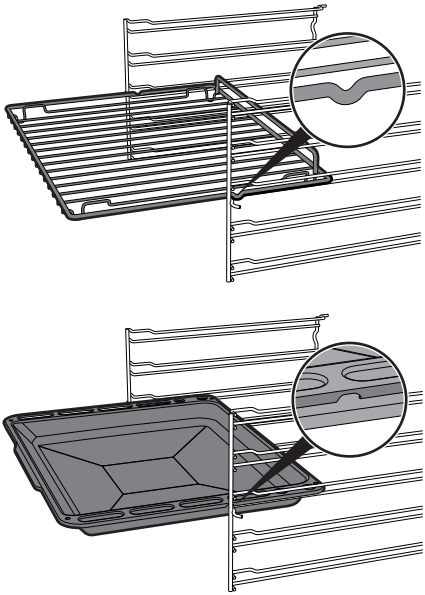
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the cooking compartment.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

3.3 Using the accessories

Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.

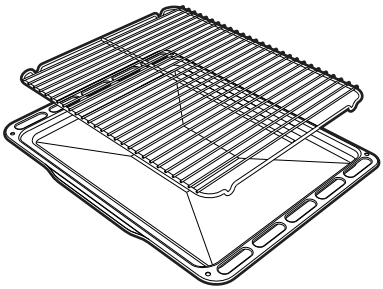


Gently insert racks and trays into the oven until they come to a stop.

Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



3.4 Using the oven

Switching on the oven

To switch the oven on:

1. Select the cooking function using the function knob.
2. Select the temperature using the temperature knob.

Functions list

Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.

Fan-assisted grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

Fan-assisted circular

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.

Turbo

The combination of fan-assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

Eco

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption.

Eco pyrolysis

When this function is set, the oven executes a pyrolysis at 500°C for an hour and a half. For use in the case of ovens which are not too dirty.

Pyrolysis

Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.

3.5 Cooking advice

General advice

- Use a fan-assisted function to achieve uniform cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan-assisted grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan-assisted grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you turn the temperature knob to the maximum value near the symbol to optimise cooking.

Advice for cooking desserts and biscuits

- Use dark metal moulds: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

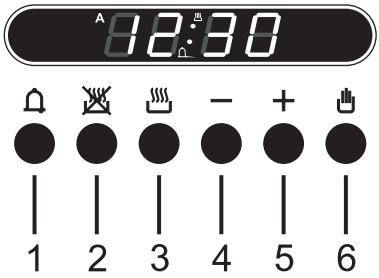
Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

3.6 Programming clock



1 Timer key
2 End of cooking key
3 Cooking time key
4 Value decrease key
5 Value increase key
6 Manual mode key

Setting the time

On the first use, or after a power failure, 00:00 will be flashing on the appliance's display. Press to stop the flashing. The time can be set using — or +. Hold down the key to increase or decrease rapidly.

Timed cooking

Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Having selected a function, press and hold . The display will show the figures 00:00. Hold down and simultaneously use — or + to set the required number of minutes.

When is released, the count of the programmed cooking duration will start and the display will show the current time together with and A (to indicate that a programmed cooking operation has been set).

Programmed cooking

Programmed cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

Having selected a function, press and hold . The display shows the figures 00:00. Hold down and simultaneously use — or + to set the required number of minutes.

Press key. The sum of the current time plus the preset cooking duration will appear on the display. Press and hold and simultaneously press — or + to set the cooking end time.

When is released, the automatic cooking process will start and the display will show the current time together with and A (to indicate that a programmed cooking process has been set).

After the setting, to display the cooking time left press the key. To display the end of cooking time, press the key.

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End of cooking

At the end of cooking the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will return to show the current time together with the symbol to indicate that the oven has returned to manual mode.

Timer

The timer can be activated at any time.

By pressing key , the display shows the figures 00:00. Hold down and use or to set the required number of minutes.

When is released, the countdown will start and and will appear on the display.

After the timer has been programmed, the display will go back to showing the current time; to display the remaining time, press .

Adjusting the buzzer volume

The buzzer volume can be set to 3 different levels. When the buzzer is in operation, press to change the setting.

Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing .

If a timed or programmed cooking process is programmed, pressing to deactivate the buzzer will ensure that cooking continues in manual mode.

Deleting the set data

Having programmed a semi-automatic or automatic cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing keys or until 00:00 appears on the display.

The programmer will interpret the cancellation of the program as terminating the cooking operation.

Modifying the set data

The data set for programmed cooking can be modified at any time. Press the function key and simultaneously use or to modify the value.

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Cooking information table

Types of food	Weight (Kg)	Function	Runner position from the	Temperature (°C)	Time (minutes)	
Lasagne	3	Static	1 or 2	220 - 230	40 - 50	
Oven-baked pasta	2.5	Static	1 or 2	220 - 230	40	
Roast veal	1	Circular	2	180 - 190	70 - 80	
Pork loin	1	Circular	2	180 - 190	70 - 80	
Pork shoulder	1	Circular	2	180 - 190	90 - 100	
Roast rabbit	1	Circular	2	180 - 190	70 - 80	
Turkey breast	1	Circular	2	180 - 190	110 - 120	
Roast pork neck	1	Circular	2	190 - 200	110 - 120	
Roast chicken	1	Circular	2	190 - 200	60 - 70	
					1st surface	2nd
Pork chops		Fan-assisted grill	4	250 - 280	7 - 9	5 - 7
Pork fillet		Grill	3	250 - 280	9 - 11	5 - 9
Beef fillet		Grill	3	250 - 280	9 - 11	9 - 11
Liver slices		Fan-assisted grill	4	250 - 280	2 - 3	2 - 3
Sausages		Fan-assisted grill	3	250 - 280	7 - 9	5 - 6
Meatballs		Grill	3	250 - 280	7 - 9	5 - 6
Salmon trout	0.7	Fan-assisted bottom	2	160 - 170	35 - 40	
Pizza		Circular	1	280	8	
Bread		Circular	2	190 - 200	30 - 35	
Focaccia		Circular	2	180 - 190	15 - 20	
Ring cake		Circular	2	160 - 170	50 - 55	
Fruit tart		Circular/Static	2	160 - 170	30 - 40	
Short pastry		Circular	2	160 - 170	20 - 25	
Jam tarts		Circular	2	170	20 - 25	
Paradise cake		Circular/Static	2	170	50 - 60	
Cream puffs		Circular	2	150 - 160	40 - 50	
Light sponge cake		Circular	2	150 - 160	45 - 50	
Rice pudding		Circular/Static	2	160 - 170	50 - 60	
Brioche		Circular	2	160	25 - 30	
Apple pie		Static	3	180	60	

The times indicated in the table do not include preheating times and are provided as a guide only.

4 Cleaning and maintenance

4.1 Instructions

Improper use
Risk of damage to surfaces

- Do not use steam jets for cleaning the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents on glass parts (e.g. powder products, stain removers and metallic sponges).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.2 Cleaning the surfaces

To keep the oven surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

4.3 Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

4.4 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.

Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

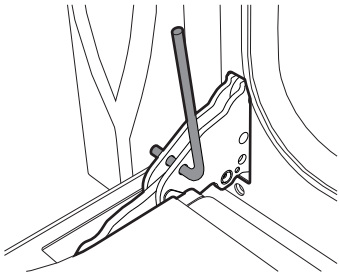
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

4.5 Removing the door

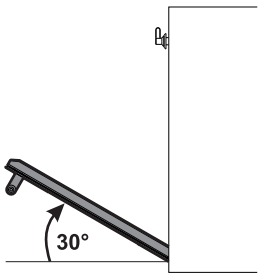
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.

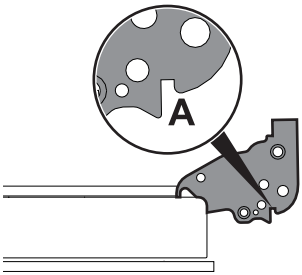


2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door

and once it is in place remove the pins from the holes in the hinges.



4.6 Cleaning the door glazing

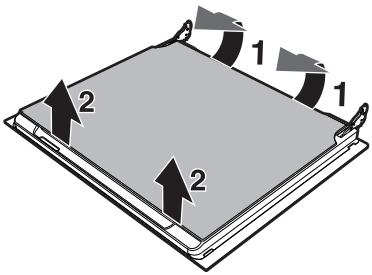
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

We recommend the use of cleaning products distributed by the manufacturer.

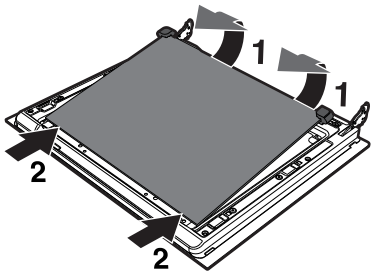
4.7 Removing the internal glass panels

For easier cleaning the door internal glass panels can be disassembled.

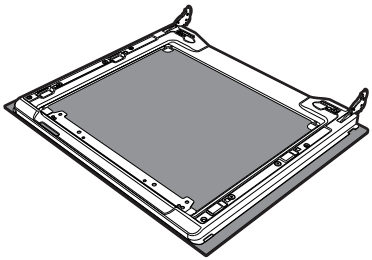
1. Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).
2. Then, pull the front part upwards (**2**). In this way, the 4 pins attached to the glass detach from their housings in the oven door.



3. Some multifunction models have an intermediate glass panel. Remove the intermediate glass panel by lifting it upwards.



4. Clean the external glass panel and the panels previously removed. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



5. Replace the panels in the reverse order in which they were removed.

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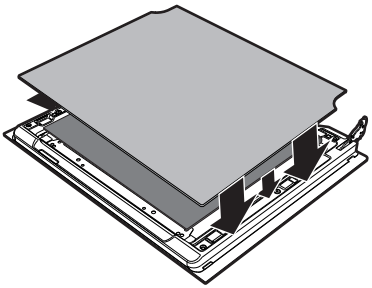
6. Reposition the internal glass panel. Take care to centre and insert the 4 pins into their housings in the oven door by applying slight pressure.



4.8 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

Take out all removable parts.

Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry the damp parts.

The oven should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

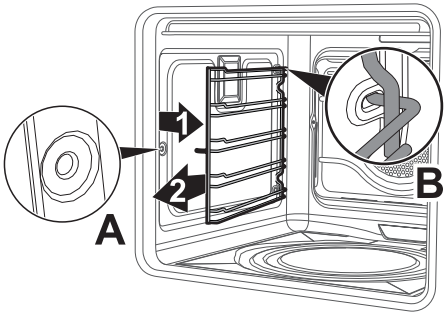
For easier cleaning, remove the door.

Removing racks/trays support frames

Removing the guide frames enables the sides to be cleaned more easily. This operation should be performed each time the automatic cleaning cycle is used (only on some models).

To remove the guide frames: pull the frame towards the inside of the oven to unhook it from its groove **A**, then slide it out of the seats **B** at the back.

When cleaning is complete, repeat the above procedures to put the guide frames back in.



4.9 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven very easily.

Improper use
Risk of damage to surfaces

- Remove any food residues or large spills from previous cooking operations from the inside of the oven.
- Switch off the burners or electric hot plates of the hob installed above the oven.

Preliminary operations

Before starting the pyrolysis cycle:

- Clean the internal glass panel following the usual cleaning instructions.
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.
- Completely remove all accessories from inside the oven.
- Remove the racks/trays support frames.
- Remove the upper guard (where present).
- Close the door.

Pyrolysis setting

1. Turn the function knob to symbol ECO P or P.
2. Press followed by +.
3. Hold down and use — or + to set the cleaning cycle time from a minimum of 2 hours to a maximum of 3 hours
4. During the setting of the cycle duration the symbol **A** will begin flashing on the display.
5. Press to confirm the start of the pyrolysis.

Recommended pyrolysis duration:

- Light dirt: 120 minutes.
- Medium dirt: 150 minutes.
- Heavy dirt: 180 minutes.

Setting of programmed pyrolysis

The pyrolysis start time can be programmed using the programmer clock.

6. After selecting the pyrolysis cycle duration, press . The time when the cleaning cycle will terminate will appear on the display.
7. Press and hold and use — or + to set the time at which you wish to terminate the pyrolysis cycle.

Pyrolysis

8. Two minutes after the pyrolysis cycle has started the door is locked (the door lock indicator light comes on) by a device

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that prevents the door from being opened.

It is not possible to select any function once the door locking device has been activated.

9. At the end of the pyrolysis cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.
10. At the end of the pyrolysis cycle, wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.

During the first pyrolysis cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first pyrolysis.

During the pyrolysis cycle the fans produce a more intense level of noise due to a greater rotation speed. This is an absolutely normal operation, intended to provide more effective heat dispersal. At the end of the pyrolysis cycle, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

If the pyrolysis gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

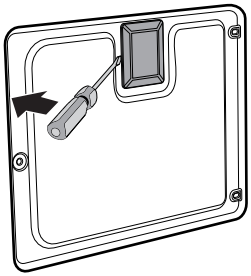
4.10 Extraordinary maintenance

Live parts
Danger of electrocution

- Disconnect the oven power supply.

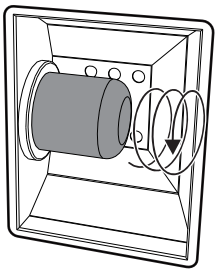
Replacing the internal light bulb

1. Completely remove all accessories from inside the oven.
2. Remove the racks/trays support frames.
3. Remove the bulb cover using a tool (e.g. a screwdriver).



Incandescent lamps:

4. Unscrew and remove the lamp.

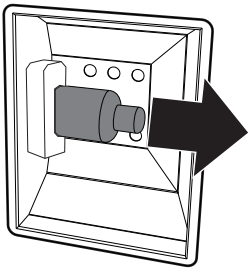


5. Replace the lamp with one of the same type (25W).

6. Replace the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.

Halogen lamps:

4. Slide out and remove the lamp.

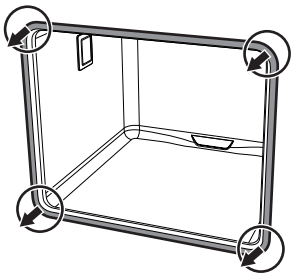


Do not touch the halogen lamp directly with your fingers, but wrap it in an insulating material.

5. Replace the lamp with one of the same type (40W).
6. Replace the cover correctly, so that the moulded part of the glass is facing the door.
7. Press the cover completely down so that it attaches perfectly to the bulb support.

Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed. There are fasteners on all four sides to attach it to the edge of the oven. Pull the 4 edges of the seal outwards to detach the fasteners.



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5 Installation

5.1 Electrical connection

Power voltage
Danger of electrocution

- Have the electrical connection performed by authorised technical personnel.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.

General information

Check the grid characteristics against the data indicated on the plate.

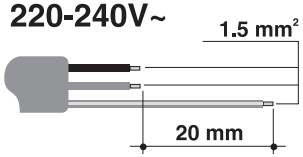
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

Do not remove this plate for any reason.

The appliance works at 220-240 V~.

Use a H05V2V2-F type three-core cable (3 x 1.5 mm2 cable, referring to the cross section of the internal conductor).

Perform the ground connection using a wire that is 20 mm longer than the other wires.



Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations.

The circuit breaker should be located near the appliance and in an easily reachable position.

Connection with plug and socket

Make sure that the plug and socket are of the same type.

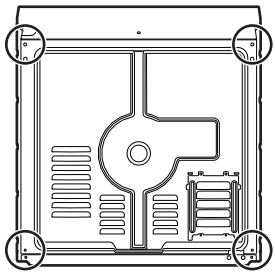
Avoid use of adapters and shunts as these could cause overheating and a risk of burns.

5.2 Cable replacement

Power voltage
Danger of electrocution

- Disconnect the main power supply.

1. Unscrew the rear casing screws and remove the casing to access the terminal board.



2. Replace the cable.
3. Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the appliance.

5.3 Positioning

Heavy appliance
Danger of crush injuries

- Place the appliance into the piece of furniture with the aid of a second person.

Pressure on the open door
Risk of damages to the appliance

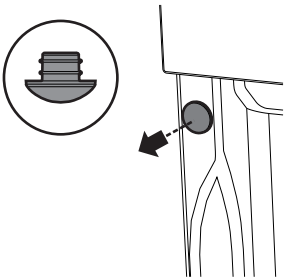
- Never use the oven door to lever the appliance into place when fitting.
- Avoid exerting too much pressure on the oven door when open.

Heat production during appliance operation
Risk of fire

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.

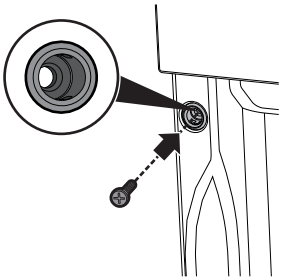
Fastening bushings

Remove the bushing covers inserted on the oven front.

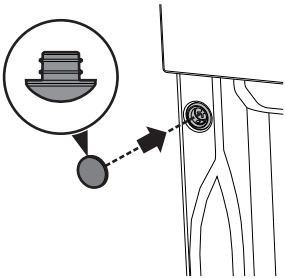


Mount the appliance into the recess.

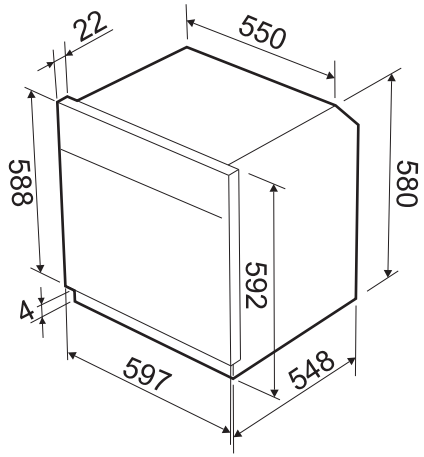
Secure the appliance to the piece of furniture using screws.



Cover the bushings with the covers removed previously.



Appliance overall dimensions (mm)



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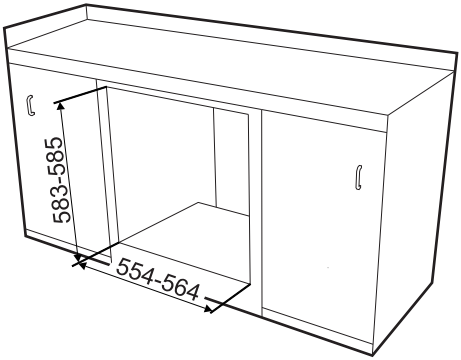
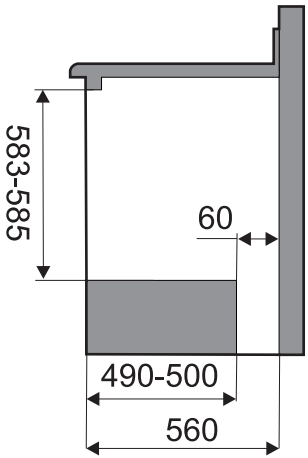
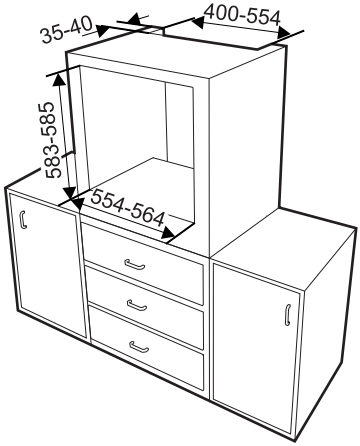
Mounting under worktops (mm)

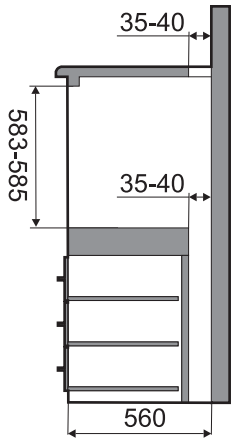




Make sure that the piece of furniture rear/bottom part has an opening of approx. 60 mm.

Mounting into a column (mm)





Make sure that the piece of furniture top/rear part has an opening of approx. 35-40 mm deep.